- Embedded U.S. forces may be required to eat with local armies.
- The practice can create significant bonding and morale benefits
- Soldiers must recognize the health risks and the steps to minimize these risks



POSITIVE

- Improved morale of both US and host nation forces
- Improved working relationship & trust
- U.S. Forces learn local customs

NEGATIVE

- Increased risk of foodborne illness; diarrhea, parasitic infections
- Potential for lost duty days or degraded performance
- Increased risk enemy forces could intentionally contaminate food

Countermeasures

- Food
 - Limit consumption to these relatively safe foods:
 - Beans and Rice
 - Hard skin fruits and vegetables that are peeled
 - Hard crusted breads (should be sliced at table)
 - Flat bread
 - Eat only fully cooked rice, vegetables, and meat served hot (above 140 degrees F)
 - Handwashing

Countermeasures

- Food
 - Avoid the following high risk foods:
 - Local dairy products (milk, cheese)
 - Lamb, beef, and goat
 - Fish and chicken that are not boiled
 - Leafy vegetables
 - Local pastries
 - Rare or uncooked meats, fish, poultry, and vegetables
 - Cooked foods eaten cold
 - Leftovers

Countermeasures

- Beverages
 - Limit consumption to relatively safe drinks:
 - Boil or filter all water to 1 micron or finer
 - Drink only boiled or filtered bottled water
 - Canned or bottled carbonated drinks
 - Make sure the cap/seal of a bottle is broken in your presence
 - Make sure ice is made from boiled or chlorinated water

- Countermeasures
 - Beverages
 - Avoid the following high risk drinks:
 - Local vendor ice (especially from street vendors)
 - Open beverages of any type
 - Dairy products including ice cream products
 - Sweet fruit juices

Training

- US Military Medical Support
 - Use mealtime and meal preparation as training opportunities for indigenous troops. Training should include:
 - Hand washing while handling food and before eating
 - Selection of the best foods
 - Recognition of contaminated meats
 - Washing fresh fruits and vegetables before cooking
 - Safe holding temperatures (Cold = <40F; Hot = >140F)
 - Thorough cooking to a minimum internal temperature of 165 degrees F

- Other Countermeasures
 - Anti-acid tablets; anti-diarrhea medications
 - Acidophilus tablets after long periods of diarrhea (helps to repopulate the intestine with healthy bacteria)
 - Provide approved bottled drinking water as a gift to the host

The USACHPPM POC for this information is the Directorate of Environmental Health Engineering, 410-436-5458, DSN 584- or CHPPM-HIOStaff@amedd.army.mil